



ASSOBIO ROSE

2018

DOC DOURO

DOURO - ALTITUDE - FRESHNESS

At the edge of Quinta dos Murças' boundaries, there is a valley formed by steep slopes. Here, the vineyards are primarily north-facing at high altitudes and are more protected from the sun. When the wind blows, there is a whistling sound. It is this particular characteristic that gives the wine its name: Assobio means "whistle" in Portuguese. It is from plots like this, with unique characteristics and planted at higher altitudes that the Assobio comes from.

Concept Respecting the viticultural tradition of the world's oldest demarcated wine region, we craft wines based on indigenous grapes varieties, which produce fresh, versatile and food-friendly wines.

Vintage: This was another atypical year in the Douro. Winter was cold and dry, Spring was cold and very rainy, and Summer, initially cold and rainy, then turned hot and extremely dry, marked by the effects of sunstroke and dehydration at the beginning of August. This unstable climate had substantial impact on the decline in production. Ripening occurred later than usual, therefore we only began the red grape harvest for rosé on 11 September. The grapes presented very good acidity, resulting in fresh, aromatic and elegant wines.

Viticulture:

Soil type: Schist.

Age of vines: Rufete with around 30 years, other varieties with around 5 years.

Grape varieties: Touriga Nacional, Tinto Cão, Tinta Roriz and Rufete.

Vinification: Hand-picked grapes, sorting table, pneumatic pressing, primary fermentation with temperature control (12°-14°C).

Maturation: Stainless steel tanks.

Bottled: January 2019

Technical information:

Alcohol / Volume: 13,0 %

Total acidity: 5,2 g/l

PH: 3,35

Reducing sugar: 0,6 g/l

Available formats: 750 ml

Winemakers' notes: José Luis Moreira da Silva and David Baverstock

Cor: Salmon pink colour, light red tones.

Aroma: Elegant aroma showing red berry fruits with some leafy aromatics, which add freshness.

Palate: Delicate, good balancing acidity, persistent finish.

A guide to Assobio: <https://youtu.be/7SNXqHXftTI>